

## § 51.2831

## 7 CFR Ch. I (1-1-01 Edition)

shall average within the percentage specified. (See §§ 51.2836 and 51.2837).<sup>1</sup>

### § 51.2831 U.S. Export No. 1.

*U.S. Export No. 1* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) Similar varietal characteristics;
  - (2) Mature;
  - (3) Dormant;
  - (4) Fairly firm; and,
  - (5) Fairly well shaped.
- (b) Free from:
  - (1) Decay;
  - (2) Wet sunscald;
  - (3) Doubles;
  - (4) Bottlenecks; and,
  - (5) Scallions.
- (c) Free from damage caused by:
  - (1) Seedstems;
  - (2) Splits;
  - (3) Tops;
  - (4) Roots;
  - (5) Dry sunken areas;
  - (6) Sunburn;
  - (7) Sprouts;
  - (8) Freezing;
  - (9) Peeling;
  - (10) Cracked fleshy scales;
  - (11) Watery scales;
  - (12) Dirt or staining;
  - (13) Foreign matter;
  - (14) Mechanical;
  - (15) Translucent scales;
  - (16) Disease;
  - (17) Insects; and,
  - (18) Other means.
- (d) Unless otherwise specified onions

are packed in accordance with Export Packing Requirements set forth in § 51.2840. (See § 51.2837.)

### § 51.2832 U.S. Commercial.

*U.S. Commercial* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) Similar varietal characteristics;
  - (2) Mature;
  - (3) Not soft or spongy; and,
  - (4) Not badly misshapen.
- (b) Free from:

- (1) Decay;
- (2) Wet sunscald;
- (3) Doubles;
- (4) Bottlenecks; and,
- (5) Scallions.
- (c) Free from damage caused by:
  - (1) Seedstems;
  - (2) Tops;
  - (3) Roots;
  - (4) Dry sunken areas;
  - (5) Sunburn;
  - (6) Sprouts;
  - (7) Freezing;
  - (8) Cracked fleshy scales;
  - (9) Watery scales;
  - (10) Mechanical;
  - (11) Translucent scales;
  - (12) Disease;
  - (13) Insects; and,
  - (14) Other means.
- (d) Free from serious damage caused by:
  - (1) Staining;
  - (2) Dirt; and,
  - (3) Other foreign matter.
- (e) For tolerances see § 51.2837.
- (f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§ 51.2836 and 51.2837.)

### § 51.2833 U.S. No. 1 Boilers.

*U.S. No. 1 Boilers* consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1⅞ inches. (See § 51.2837.)

### § 51.2834 U.S. No. 1 Picklers.

*U.S. No. 1 Picklers* consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

### § 51.2835 U.S. No. 2.

*U.S. No. 2* consists of onions which meet the following requirements:

- (a) Basic requirements:
  - (1) One type;
  - (2) Mature; and,
  - (3) Not soft or spongy.
- (b) Free from:
  - (1) Decay;
  - (2) Wet sunscald; and,
  - (3) Scallions.

<sup>1</sup> Any lot of onions quoted as being of size smaller than 1½ inches minimum, such as "U.S. No. 1, 1¼ inches min." is not required to meet the percentages which shall be 2 inches or larger as specified in the U.S. No. 1 grade.